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## China, Peoples Republic of

### FAIRS Product Specific

### Roasted Nuts: DRAFT FOR COMMENTS

### 2003

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**Report Highlights:**

This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Roasted Nuts (GBXXXX) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

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Includes PSD Changes: No  
Includes Trade Matrix: No  
Unscheduled Report  
Beijing [CH1]  
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

### Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website ([www.moh.gov.cn](http://www.moh.gov.cn)). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email ([ofsts@fas.usd.gov](mailto:ofsts@fas.usd.gov) and [roseanne.freese@usda.gov](mailto:roseanne.freese@usda.gov)).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email ([AgBeijing@fas.usda.gov](mailto:AgBeijing@fas.usda.gov)).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this Standard will be GBXXXX-XXXX Hygienic Standard for Roasted Nuts.

## BEGIN TRANSLATION

Drafting units of this Standard include: Anhui Provincial Sanitation and Anti-epidemic Station, Zhejiang Provincial Food Hygienic Supervision and Inspection Institute, Hebei Provincial Sanitation and Anti-epidemic Station, Gansu Provincial Sanitation and Anti-epidemic Station, Xinjiang Autonomous Region Sanitation and Anti-epidemic Station, Liaoning Provincial Sanitary Supervision Institute, and Tianjin Municipal Health Bureau Public Health Supervision Institute.

Individual drafters of this Standard include: Ye Xunkai, Pan Yancun, Liu Cuiying, Wang Ping, Liu Mingwen, Wang Xutai and Cui Chunming.  
GBXXXX-XXXX Hygienic Standard for Roasted Nuts

### 1. Scope

This standard provides the requirements for roasted nuts, food additive usage, hygienic requirements for production and processing, and testing methods. This standard applies to roasted or baked foods with fruits, vegetables seeds, meat of nuts, and nuts as main raw materials, with or without auxiliary materials.

### 2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 191	Graphic Signs for Packaging, Storage, and Transportation
GB 2760	Hygienic Standard for Food Additive Use
GB 2761	Standard of the Amount of Aflatoxin B1 Allowed in food
GB/T 5009.22	Measurement of Aflatoxin B1 in Food
GB/T 4789.32	Food Hygienic Microbiological Inspection of Cereal, Fruits and Vegetables
GB/T 5009.37	Analysis Methods for Hygienic Standard of Edible Plant Oils
GB 7718	National Standard for Food Labels
GB 14881	National Criteria for Food Enterprises

### 3. Requirements

#### 3.1. Raw Material Requirements

Shall conform to relevant standards and regulations.

### 3.2. Sensory Requirements

Shall possess the intrinsic shape, color, luster, odor, and taste of normal fruits and vegetables seed, nutmeat and nuts, with crisp texture. Product shall be without any offensive smell or taste, foreign matter, mold or signs of infestation.

### 3.3. Physical Requirements

Physical and chemical requirements shall conform to regulations in Table 1.

Table 1. Physical Requirements

Item	Requirements
Acid number, mg KOH/g fat =	3
Peroxide value, g/100 g fat =	0.38
AflatoxinB1, mg/kg Groundnut kernels =	20
Others =	5

### 3.4. Microorganism Requirements

Microorganism requirements shall conform to stipulations in Table 2.

Table 2. Microorganism Requirements

Item	Requirements
Coliform group, MPN/100 g =	30
Mold, cfu/g =	25
Yeast, cfu/g =	25
Pathogen (salmonella, shiga bacillus, staphylococcus aureus)	Must not be detected

## 4. Food Additives

4.1. The quality of food additives shall conform to relevant standards and regulations.

4.2. The variety and amount of food additives shall conform to relevant standards and regulations.

## 5. Hygienic Requirements for the Production and Processing

Shall conform to regulations in GB14881.

## 6. Packaging

The packaging container and materials shall conform to relevant hygienic standard and regulations.

## 7. Labeling

The identification requirements for casehardened packages shall meet the regulations in GB7718. The labeling on the outer packaging boxes shall conform to GB191.

## 8. Storage and Transportation

### 8.1. Storage

The product shall be stored in a dry and ventilated place. Product cannot be stored with any poisonous or harmful materials that could influence product quality.

### 8.2. Transportation

The product shall be protected from exposure to the sun and rain when transported. Product cannot be transported with poisonous or harmful materials that could influence product quality.

## 9. Testing Methods

### 9.1. Physical Testing

#### 9.1.1. Acid Value, Peroxide Value

##### 9.1.1.1. Sample preliminary treatment:

Take adequate edible part of a sample, crush the sample, and put it into a triangle bottle. Then, add 100 ml of petroleum aether and heat to between 30 to 60 °C and shake for 1 minute. Leave the solution overnight. Then, after filtering the solution with anhydrous sodium sulfate, put the filtered solution into a 60 degree Celsius water bath and volatilize the petroleum aether. The volume of the oil taken shall conform to the requirements for methods specified in GB/T5009.37.

##### 9.1.1.2. Measurement

Determined according to methods in GB/T 5009.37.

#### 9.1.2. Aflatoxin B1

Determined according to methods in GB/T 5009.22.

### 9.2. Microorganism Testing

Determined according to methods in GB/T 4789.32.

END TRANSLATION